



CLUB RESTAURANT EVENING MENU

TO START

Mixed Olives (Ve, GF) 4

Bread, Olive Oil, Balsamic
Vinegar (Ve, DF) 4.5

½ Pint Shell-on Prawns (DFA,
GFA)
granary bread, butter 5

Soup of the Day (V, GFA)
warm granary bread 7.5

Fish Platter (DF, GFA)
shell on prawns, blanch bait,
pickled cockles, smoked mackerel,
smoked salmon,
granary bread, salad 15

Smoked Salmon
(DF, GFA)
fennel jam, dill mayonnaise,
rocket, toasted focaccia 11

Parma Ham & Blue Cheese
Salad (GF)
walnuts, croutons, apple, mustard
vinaigrette 10

Prawn & Crayfish Cocktail
(DF, GFA)
baby gem, bloody mary dressing
granary bread & lemon 11

Breaded Feta Cheese (V)
beetroot salad, crispy onion, honey
dressing 10

IN THE MIDDLE

Grilled 8oz Sirloin Steak (GF,
DFA)
peppercorn sauce, flat mushroom,
grilled tomato, skin-on fries 28

Roast Duck Breast (GF)
mashed potato, roast parsnip,
spinach, hazelnut, fig compote 22

Adnam's Beer Battered
Haddock (GFA, DF)
chips, garden peas 14/20

RNSYC Fish Pie (GF)
cream sauce, cheddar cheese,
mashed potato, greens 21

Sausage & Mash
peas, onion gravy 17

Potato Gnocchi (DF)
wild mushroom ragu, fine beans,
goats cheese, rocket pesto 20

SIDES 4

Chips (Ve, GF, DF)
Skin-on Fries (Ve, GF, DF)
New Potatoes (Ve, GF, DF)
Seasonal Vegetables (Ve, GF, DF)
Beetroot, Walnut Side Salad
(Ve, GF, DF)
Side Salad (Ve, GF, DF)

DAILY SPECIALS & HOMEMADE DESSERTS

Available on our Blackboard

WINES BY THE GLASS

Prosecco (20cl btl) 9.50

White 175ml

Picpoul de Pinet 8.75
Domaine de le Majone,
Languedoc, France

Pinot Grigio 5.10
Ornato, Terre Siciliane, Italy

Chardonnay 6.75
Willowglen, Australia

Sauvignon Blanc 7.60
Otwhero Estate Marlborough,
New Zealand

Rosé
Pinot Grigio Rose 5.10
Ornato, Terre Siciliane, Italy

Red
Shiraz 5.95
Willowglen, Australia

Merlot 5.85
MG, Central Valley

Côtes-du-Rhône 6.70
Vieilles Vignes, France

250ml glasses also available

FOOD ALLERGIES AND INTOLERANCES

please inform a member of staff if you have any food allergies or intolerances
or if you require more information regarding the ingredients of the food we serve.

menu items labelled as DFA or GFA can be adapted

DF(A) = Dairy Free (Available) GF(A) = Gluten Free (Available)

V = Vegetarian Ve = Vegan

